



Seasonally Fresh

Taking centre stage this month are new potatoes, one of spring's tastiest arrivals! Freshly harvested and full of flavour, they've inspired some delicious new recipes that we can't wait for you to try:

- Piccalilli New Potato Salad
- Sticky Orange and New Potato Cake

New potatoes are the ultimate springtime comfort food - tender, buttery and naturally sweet. They're harvested early, which gives them that soft skin and creamy texture we all love. Packed with fibre, vitamin C and potassium, they're as nourishing as they are tasty.

Whether lightly roasted, tossed into salads, or simply served with a drizzle of olive oil and fresh herbs, new potatoes are simple, seasonal and seriously satisfying! We think you're going to love what we've cooked up.



Special days coming soon!

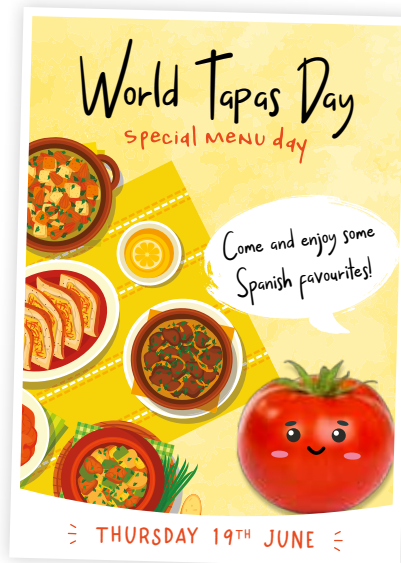
JOIN US IN JUNE!

June is serving up something special and it's made to share! We're celebrating World Tapas Day, a time to enjoy bold flavours, bite-sized dishes and a feast of variety. Inspired by the Spanish tradition of sharing small plates, we're putting together a colourful selection of mini dishes that are big on taste, there's something for everyone to tuck into.

It's all about trying a little bit of everything and discovering some new favourites along the way! This is one celebration where more really is merrier.

WORD SEARCH:

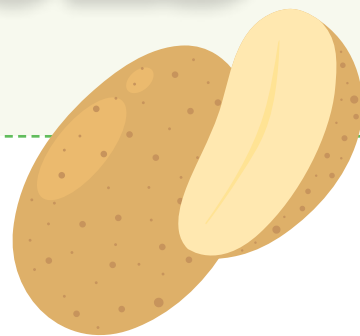
Tapas
Bites
Share
Dishes
Spanish
Tomato



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NEW POTATOES

Try out these recipes!



Piccalilli New Potato Salad

Serves 10

Ingredients:

- 500g new potato
- 150g cauliflower
- 100g green beans
- 10ml olive oil
- 300g piccalilli
- 30g radish
- 1 cucumber
- 5g fresh coriander

Method:

1. Bring a large pan of salted water to the boil.
2. Halve the potatoes, break the cauliflower into florets, top and tail the green beans and cut in half, quarter the radishes, roughly chop the coriander and thickly slice the cucumber
3. Boil the potatoes for around 10 minutes, add the cauliflower and the beans and cooked for a further 2 minutes, drain and set aside.
4. In a bowl, mix the piccalilli and olive oil together, add the cooked potatoes, cauliflower and beans, along with the radishes and cucumbers and gently combine.
5. Place in a serving bowl and garnish with fresh coriander.

Sticky Orange & New Potato Cake

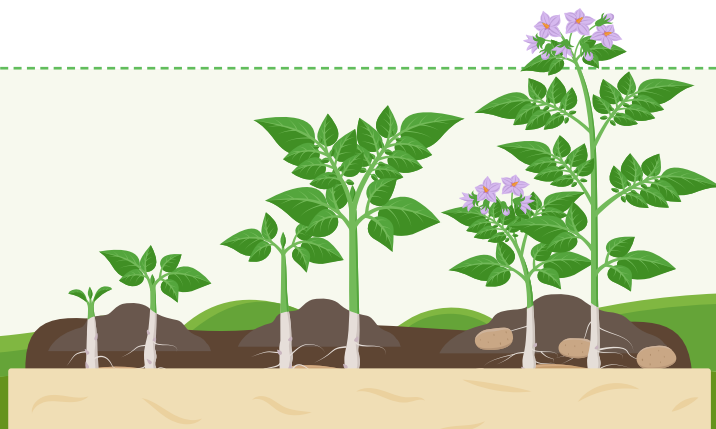
Serves 10

Ingredients:

- 350g new potatoes
- 800g baking margarine
- 155g caster sugar
- 7ml vanilla essence
- 4 medium fresh eggs
- 175g polenta
- 30g baking powder
- 2 large oranges (zested & juiced)
- 1 lemon (zested)
- 45g granulated sugar

Method:

1. Cook the potatoes in a steamer set over boiling water for 15-20 minutes, until tender then mash well and set aside to cool.
2. Preheat the oven to 160°C, then grease and line a 20cm deep round cake tin.
3. Beat together the baking margarine, caster sugar and vanilla extract until light and creamy. Gradually beat in the eggs, then mix in the polenta, baking powder, cooled mashed potatoes, orange and lemon zest. Spoon into the cake tin, smoothing over the surface and bake in the oven for 45-50 minutes.
4. While the cake is cooking put the orange juice in a small saucepan and bring to the boil, reducing by half. Cool, then stir in the granulated sugar.
5. Check that the cake is cooked by inserting a wooden skewer into the middle of the cake and if it comes out clean then the cake is ready. Remove from the oven and leave in the tin for 15 minutes then turn out onto a wire rack to cool. Spoon the orange juice mixture over the cake and allow to cool completely before slicing.



If making these recipes at home, please refer to the packaging on the products you use for accurate allergen information

Compared to an average packed lunch an Accent school meal contains:

15% LESS
SATURATED FAT

2x
THE FIBRE

46% LESS
SALT

1/2
THE FREE SUGARS